

New Year's Eve Booking Form

Please check availability as soon as possible to avoid disappointment

Complete the details below & hand the Form to one of our Duty

Managers. Don't forget to confirm the number of people & submit their menu choices, with full payment, by 15th December 2026.

Call on 01434 608444 or Email countyhotelcontact@gmail.com

Time:	THURS 31st DEC 2026	Number of Persons in Party:
Contact Name:		
Tel No:		
Email:		
Company Name: (if applicable)		

Pre-Order Summary Total		Notes
Starters	QTY	
SCALLOPS		
DUCK		
MUSHROOM		
Main Course		
LAMB		
LOBSTER		
CHICKEN		
BUTTERNUT SQUASH		
Dessert		
TORTE		
MOUSSE		
PROFITEROLES		
CHEESE & BISCUITS		

Terms & Conditions

Menu prices are per person. Pre-Booking only. Booking times subject to availability. Available for Thursday 31st December 2026 only from 7.00pm. The New Year's Eve set menu may not be used in conjunction on any other promotion or discount. Full Payment to be made by 15th December 2026 (or at time of booking if after 15th December)

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. *All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. Whilst we take every care to preserve the integrity of our vegan, vegetarian and gluten free dishes we must advise that these products are handled in a multi-use kitchen environment. If you have an allergy or intolerance please let us know at the time of booking so that we can take extra special care of your requirements.

Notes

**The County Hotel, Priestpopple,
Hexham, NE46 1PS
01434 608444
countyhotelcontact@gmail.com**

**Includes a Table for the night
with full table service, Party DJ
& Dancing and a late bar.**



New Year's
Eve
at
The County Hotel

Starters

Seared Scallops

*With curried parsnip puree, parsnip crisps
& pomegranate seeds. (GF)*

Hoisin Duck Bao Buns

Steamed Bao Buns, shredded duck, cucumber, spring onions & hoisin sauce.

Mushroom Arancini

Rice balls stuffed with mushrooms, coated with breadcrumbs & deep fried, drizzled with balsamic glaze. (V)

Intermezzo

Sorbet (GF) (V)

Mains

Lamb Rump

Served medium-rare with a pulled lamb shoulder bon-bon, minted pea velouté, potato fondant, asparagus spears & peas, with a red wine reduction. (GF)

Lobster Thermidor

*Half lobster topped with a classic thermidor sauce
& a herby breadcrumb topping. Baked till golden brown
& served with buttered new potatoes & salad.*

Duo of Chicken

Butter basted chicken supreme accompanied by a roulade stuffed with a garlic & spinach mousse. Served with wild mushrooms, sauteed spinach, potato pearls, roasted pinenuts & a demi-glaze sauce. (GF)

Roasted, Stuffed Butternut Squash

Maple roasted whole butternut squash, filled with mushrooms, cranberries & walnuts. Topped with crumbled Feta & served with dressed leaves. (V)

Desserts

Clementine & Prosecco Torte

With orange sorbet & fresh berries. (V) (GF)

Triple Chocolate Mousse

Layers of white, milk & dark chocolate mousse
served with a shortbread biscuit.
(V) (GF available)

Profiteroles

Filled with a Chantilly cream, drizzled with chocolate ganache & topped with a salted caramel crumb. (V)

Cheese & Biscuits

A selection of Cheeses with biscuits & crackers.

Coffee & Truffles

**Tea or Coffee
with rich Handmade Truffles**

How To Book

Pre-Book Only. Available for
Thursday 31st December, 2026, from 7.00pm only.

£50 per person
Pre-Order Essential.

No Deposit required at time of booking
Full payment & pre-order required
by 15th December 2026, or at time of booking
if after 15th December 2026

(GF) Gluten Free (VE) Vegan (V) Vegetarian

Menu Choices by Guest Name											
Name	STARTER CHOICE			MAIN CHOICE				DESSERT CHOICE			
	SCALLOPS	DUCK	M/ROOM	LAMB	LOBSTER	CHICKEN	B/NUIT SQUASH	TORTE	MOUSSE	PRO/RLS	CHS + BIS
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